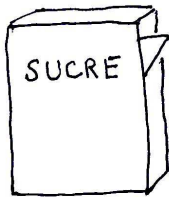


Caramels au lait

INGREDIENTS



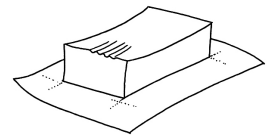
75g



15 cl

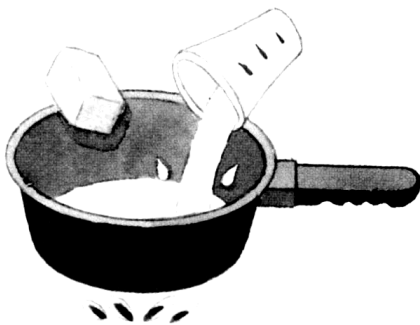
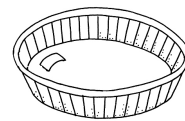
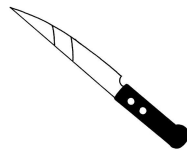
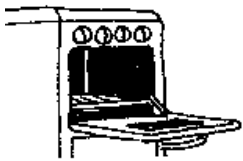


125g



75 g

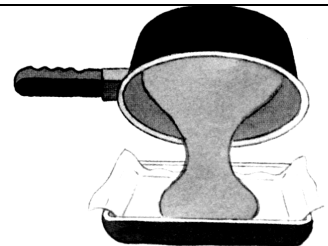
USTENSILES



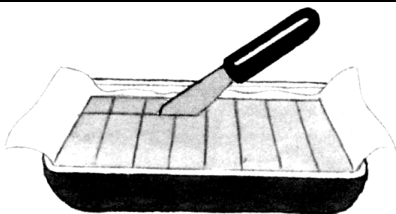
Faire bouillir dans une casserole le lait et le beurre



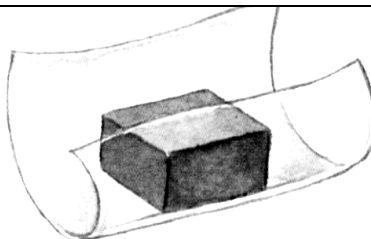
Ajouter le sucre et le miel.
Tourner sur feu doux pendant 15 minutes



Verser dans un moule recouvert de papier sulfurisé huilé et laisser refroidir



Couper avec un couteau beurré



Envelopper dans un papier cellophane